



K I K U

Where you're treated like a shogun



COLD APPETIZERS

1. Samurai Shrimp Cocktail 4.70
シュリンプ・カクテル
South Sea shrimp on ice with our tantalizing lemon-wasabi-tomato dip.
2. Sashimi Galore 7.50
刺身アペタイザー
To whet your appetite, try our slices of choice tuna filet and yellowtail.
3. Sushi Sampler 3.50
寿司アペタイザー
For the beginner or the seasoned pro, our tuna and shrimp nigiri-zushi and rolled sushi.
4. Four Seasons Sushi Roll 4.80
四季ロール
A breathtaking display of the art of rolled sushi - delicately julienned vegetables with avocado and crab. For two persons.
5. Twin City Sushi Roll 4.80
カリフォルニア・ロール
Our version of the famous California Roll - crab, cucumber and avocado. For two persons.

HOT APPETIZERS

6. Shogun's Favorite Beef-Vegetable Roll 4.25
野菜ビーフ巻
You'll love it! Beef marinated in the chef's mouth-watering teriyaki sauce and broiled with crisp vegetables.
7. Shab-Shab Appetizer 5.25
シャブシャブアペタイザー
A scaled-down version of our popular dinner specialty. Mini beef filets and vegetables dramatically cooked on paper (yes, paper!) at your table. Intrigued? You can even enjoy the delectable cooking broth.
8. Kabuki Chicken 3.95
紙チキン
Chicken marinated in a delicate soy-sesame sauce, then broiled in foil with mushrooms and vegetables to capture all the flavors and juices. For the finale, flambeed! The perfect appetizer.
9. Teriyaki Kabob 3.95
焼とり
Marinated chicken, shrimp and scallops, skewered and grilled on a miniature hibachi right in front of you. Served with the chef's "favorite" teriyaki-soy sauce.

10. Kiku Shrimp Tempura 4.60

蝦天ぷら

This light "batter-fried" cooking technique was introduced by Portuguese who arrived in Japan 400 years ago! Our shrimp and assorted vegetables start you off right.

11. Tatsuta Chicken 3.25

竜田揚げ

Our secret flour recipe is the key to the terrific flavor of this spicy and crispy taste treat.

12. Kushiage 4.25

くしあげ

Chicken-beef-pork-shrimp kabobs; lightly marinated, breaded and crisply fried till golden, served with chef's tonkatsu sauce, one of Kiku's favorites.

13. Fried Kumamoto Oysters 3.95

かきフライ

Gently breaded and fried to perfection, served with chef's flavorful tonkatsu sauce.

SALADS

14. Kiku Chicken Salad 4.75

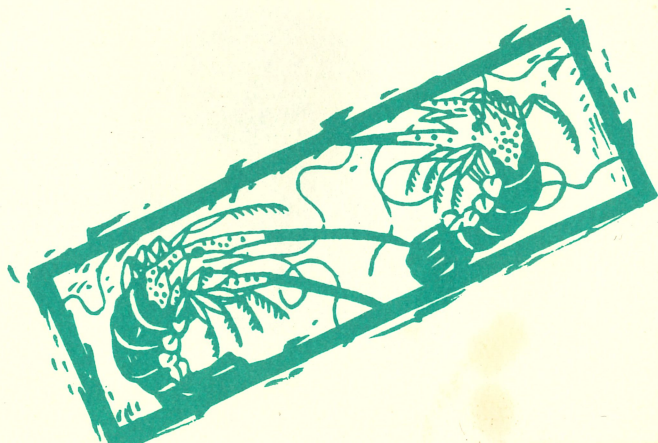
チキンサラダ

Shredded chicken, broiled and stir-fried for an exquisite flavor, presented on a bed of crisp Kiku gourmet salad greens.

15. South Sea Seafood Salad 5.10

シーフードサラダ

Shrimp, squid and crab, cool and refreshing, on a bed of crisp Kiku gourmet salad greens.



KIKU DINNER SPECIALTIES

Your dining adventure begins with a hot steamed towel and your personal pair of wooden chopsticks. All dinners include Japanese soup or Kiku gourmet salad, steamed rice, and traditional green tea from Shizuoka.

16. Famous Teppan Feast

鉄板焼き

Mixed grill, Japanese-style! In our special teppan seating area, our chef personally prepares a sumptuous feast right in front of you. You just bask in all the luxury and attention. Now, where else can you get such service?

Filet mignon and vegetables

14.85

ヒレ・野菜

Chicken breast and vegetables

11.20

チキン・プレスト・野菜

Additional orders:

Shrimp 2.00

Chicken 2.00

Scallops 2.00



17. Shab-Shab

(per order) 15.50

シャブシャブ

A traditional feast you'll long remember! Shab-Shab is a nabemono dish, a communal one-pot meal to be shared with friends...and soon-to-be friends. Paper-thin choice beef, oriental vegetables and noodles are cooked quickly and served on rare Imari porcelain. Accompanied by a selection of delectable dipping sauces.

For two or more.

18. Udonzuki

(per order) 14.85

うどんすき

A nabemono dish like Shab-Shab. This time it's bouillabaisse a la japonaise with sliced beef, chicken, shrimp, lobster, scallops, white fish, tofu and noodles. And, of course, savory dipping sauces to create your own taste sensation!

For two or more.

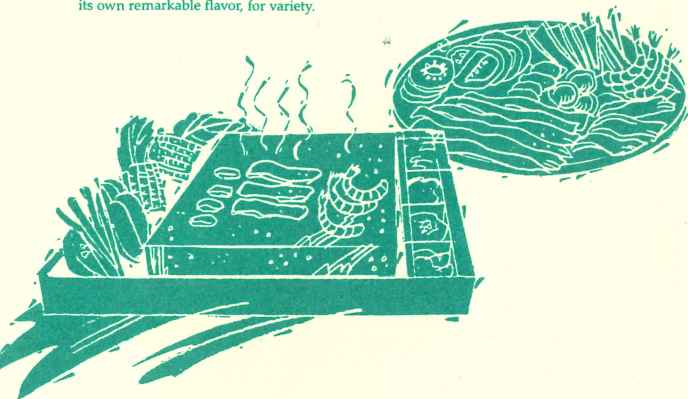


19. Ishiyaki

15.20

石焼き

Hot rock sizzle cooking for exciting, high-drama eating! Marinated beef and chicken, shrimp, scallops and oriental vegetables are quick-grilled on a super-hot volcano lava stone right at the table to seal in luscious juices and flavors. Four kinds of dipping sauces, each with its own remarkable flavor, for variety.



20. Treasure Boat Combination

29.85

宝船コンビネーション

Wooden replica of traditional Japanese boat that brought heaps of treasures from China carries an outstanding sampling of our cuisine to your table. Beef vegetable roll, shrimp and vegetable tempura, chicken teriyaki and a Twin City roll.

For three persons.



21. Sushi Bar Extravaganza

すしバーより

A. Sushi Boat 寿司ボート

33.00

Assorted nigiri-zushi and rolled sushi, presented in our authentic model treasure boat. For three persons.

B. Sashimi Dinner 刺身ディナー

14.25

Fresh filets of raw fish: tuna, salmon, yellowtail, squid, and more.

C. Samurai Dinner 寿司(上)

15.00

A deluxe nigiri-zushi and rolled sushi dinner.

D. Chirashi ちらし

12.00

Authentic "scattered sushi" dinner, served in a lacquerware box. Assorted fresh sashimi filets and vegetables are tastefully strewn on a bed of vinegar-marinated rice.

ENTREES



22. N.Y. Steak 13.80
ニューヨークステーキ

Now you can be the chef! A sizzling 8-ounce steak is brought to your table on a hot volcano lava stone. You control the amount of time the steak cooks, so it's done to your exact wishes. Choice of marinated beef for teriyaki, or non-marinated.

23. Filet Mignon 15.60
ヒレスステーキ

Like the N.Y. Steak, you play chef to a tender, juicy 8-ounce cut! The steak sizzles on a hot volcano lava stone for as long or short as you want. Choice of marinated beef for teriyaki, or non-marinated.

24. Walnut Chicken Teriyaki 8.50
チキンてり焼き

One of our most popular entrees. Marinated in our chef's secret teriyaki sauce and broiled. Served with walnuts and a refreshingly tart pineapple ring.

25. Salmon Teriyaki 14.80
サーモンてり焼き

Fresh Norwegian salmon marinated and broiled to perfection, smothered with a teriyaki-ginger sauce for a pleasant "zing."

26. Australian Lobster Tail 23.00
オーストラリアンロブスター

King of crustaceans, lightly marinated and broiled for a royal meal. Served with drawn herb butter.

27. King Crab Special 23.00
キングクラブ

A delicacy from the deep! Finest quality crab legs, split for your convenience, and served with drawn herb butter.

28. Kiku Shrimp Tempura Dinner 10.00
天ぷらディナー

Shrimp and vegetables prepared with our own special batter, then fried to a delicate crispness. Served with a delicious tempura sauce.

29. Halibut Teriyaki 9.75
ハリバットてり焼き

A generous halibut steak marinated in the chef's teriyaki sauce and broiled. Served with a teriyaki sauce with the perfect hint of almonds.

Complements: 追加オーダー

▪ Shab-Shab	5.00	▪ Ponzu Sauce	.50
▪ Ishiyaki	5.00	(a citrus and vinegar dip)	
▪ Green Salad	1.80	▪ Momijioroshi with green onion	.50
▪ Wasabi/Ginger	.35 ea.	(grated radish and red chili pepper)	
		▪ Steamed Rice	no charge



KIKU COMBINATION PLATTERS

30. Lobster and N.Y. Steak 16.80
ロブスターとステーキ

"Surf and turf" with a hint of the Orient. Lobster tail, seasoned with an elegant cheese sauce and broiled, then served with N.Y. Steak and teriyaki sauce.

31. Lobster and Shrimp 14.85
ロブスターと天ぷら

Ideal seafood duo of gently broiled lobster and lightly battered and fried shrimp with vegetable tempura.

32. Chicken Teriyaki & Shrimp 11.00
チキンてり焼きと天ぷら

Our specially marinated chicken teriyaki presented with lightly battered and fried shrimp with vegetable tempura.

33. Kodomo Boat Special (for karate kids) 4.85
お子様スペシャル

A great sampler for the young ones, served in a wooden boat. Includes crispy oriental chicken, shrimp tempura, chicken teriyaki kabob, French fries and fruits.

DESSERTS

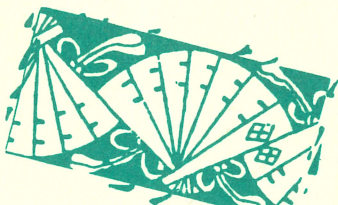
Famous Green Tea Ice Cream	1.50
Gourmet Ice Cream in a Luscious Fruit Sauce (Seasonal)	1.70
Melt-in-Your-Mouth Cheesecake	2.25
with Raspberry, Strawberry or Blueberry Topping	
Sinfully Rich Chocolate Mousse	2.50
Fuzzy Navel Peach Pie	2.50

BEVERAGES

Iced Tea (fresh-brewed)	.85
Soft Drinks	.85
(Coke, Diet Coke, Sprite)	
Orange Juice	.85
Coffee	.85
Perrier	1.25

BEER AND WINE COOLERS

<i>Domestic Beer:</i>		<i>Imported Beer:</i>	
Michelob, Michelob Dry	1.75	Kirin, Sapporo	2.25
Budweiser, Bud Lite,		Sapporo Dry	3.00
Miller Lite	1.50	Asahi Dry	3.75
Wine Cooler			2.00



COCKTAILS

Pina Colada	3.00	<i>Kiku Special Cocktails:</i>	
Margarita	2.75	(served in a special container which	
Chi-Chi	3.00	can be purchased for \$2.50)	
Fuzzy Navel	2.75	Kiku Zombie	3.50
Daiquiri	3.00	Samurai Spirit	3.50
(Strawberry or Raspberry)		Kiku Mai-Tai	3.50
Long Island Iced Tea	3.00	Shogun's Dream	3.50
<i>Ice Cream Drinks:</i>			
The Mona Lisa	3.50		
Golden Cadillac	3.50		

WINES BY THE GLASS

	Glass	Bottle
<i>Red:</i>		
Cabernet Sauvignon, Beaulieu	3.25	14.75
<i>White:</i>		
Chardonnay, Columbia Crest	3.00	12.00
Riesling, Columbia Crest	2.25	8.50
<i>Blush:</i>		
White Zinfandel, Robert Mondavi	2.50	10.75
<i>Champagne:</i>		
Cordon Negro, Freixenet		12.40
<i>Plum Wine:</i>		
Kinsen, Japan	2.25	8.50
<i>House Wines:</i>		
White, Chenin Blanc, Chablis, Rhine, Blush, Red	2.00	
Japanese Sake	2.50	

PREMIUM JAPANESE SAKE

Each area in Japan has premium wineries that offer their own distinctive brands with well-deserved regional pride. We carry the following brands:

<i>Brands:</i>	<i>Region:</i>	<i>Character:</i>
Aramasa	Akita	Dry
Hanaharu	Fukushima	Dry
Otokoyama	Hokkaido	Very Dry
Suishin	Hiroshima	Medium Dry

3.50 per cup served hot or cold

Notes from the Management

- Please let us know in advance if you are celebrating a spouse's or friend's birthday. We will be happy to make the occasion more festive with a celebratory token and an exuberant birthday song!
- Reservations are always recommended.
- Two tatami rooms are available for parties of six or more. We advise that you schedule ahead and make reservations for these rooms.
- Carry-out orders are accepted at the cashier or by waiters.
- For catering and parties for every occasion, please contact Mr. Toru Abe, General Manager.
- We are always eager to hear what you think of our cuisine and our service. Please let us know how you enjoyed your visit and if there is anything we can do to make it better.

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JAPANESE RESTAURANT

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